The Pagan Library

Crescent Cakes

Anon

- 1 cup firmly ground almonds
- 1 1/4 cups flour
- 1/2 cup confectioner's sugar
- 2 drops almond extract
- 1/2 cup butter, softened
- 1 egg yolk

Combine almonds, flour, sugar and extract until thoroughly mixed. with the hands, work in butter and egg yolk until well-blended. Chill dough. Preheat oven to 325 degrees F. Pinch off pieces of dough about the size of walnuts and shape into crescents. Place on greased sheets and bake for about 20 minutes. Serve during Simple Feast, especially at Esbats.

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